

 Sponges may not be used on food-contact surfaces, and artificial fingernails are not allowed unless gloves are worn.

The new rules are scheduled to be in effect by July 1, 2004, so during that time your inspectors will be busy training on the new rules and educating establishments about the changes.

If you have any questions about these changes, please call 734-5900, extension 209.



Partnerships for Healthy Communities in Blaine, Camas, Cassia, Gooding, Jerome, Lincoln, Minidoka, and Twin Falls Counties

Food News

Building on Success

The times, they are a changin'

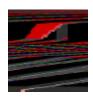


Inside:

- Schedule for food safety classes
- Idaho food safety regulations being revised

Food Safety Class Schedule—2004

TWIN EALLS OFFICE



your calendars and plan on training employees in one of the scheduled classes.

All classes are \$12 per person. Please call your local district office to pre-register. Payment is nonrefundable, and class sizes are limited (you may bring snacks).

District offices:

Twin Falls Office 1020 Washington St. N. Twin Falls, ID 83301-3156 208-734-5900 Jim Lane or Julie Codr

Hailey Office 513 N. Main/PO Box 162 Hailey, ID 83333 208-788-4335 Mark Kraley

Burley Office 2311 Parke Ave. E., Unit 4, Suite 4 Burley, ID 83318 208-678-8221 Heidi Cranney

I WIN FALLS OFFICE	
DATE	TIME
Jan. 20	8am-12pm
Feb. 17	1-5pm
Mar. 16	8am - 12pm
April 20	5-9pm
May 18	8am - 12pm
June 15	5-9pm
July 20	8am-12pm
Aug. 17	5-9pm
Sept. 21	1-5pm
Oct. 19	8am-12pm
Nov. 16	1-5pm
Dec. 21	8am-12pm
HAILEY OFFICE	
Feb. 23	2-5pm
April 26	9am - 12pm
June 21	2-5pm
Aug. 23	9am - 12pm
Oct. 25	2-5pm
Dec. 13	9am - 12pm
BURLEY OFFICE	
Jan. 8	1-5pm
Mar. 11	1-5pm
May 13	1-5pm
July 8	1-5pm
Sept. 9	1-5pm
Nov. 4	1-5pm

Additional classes may be arranged with a minimum of 10 people. Pre-payment is required for additional classes.

Idaho Food Safety Regulations Being Revised

In 2002, the State of Idaho formed the Idaho Food Safety Advisory Committee (IFSAC) to study the idea of replacing the existing UNICODE with the 2001 FDA Model Food Code. The IFSAC was made up of representatives from all parts of the food industry—restaurants, grocery stores, retailer associations, private consultants, universities, and government. The committee discussed this issue in depth and voted nearly unanimously to replace the UNICODE with the FDA Model Food Code, which means we will have new food establishment rules in 2004. Following are a few of the more important changes:

- 1. The required cold-holding temperature is going from 45°F to 41°F.
- 2. The required hot-holding temperature is going from 140°F to 135°F.
- 3. All establishments must have a designated person-in-charge working every shift.
- The person-in-charge is required to be trained in food safety and is responsible for supervising food safety during his/her shift.